



MANOR HOUSE

• HOTEL & SPA •

SUNDAY LUNCH MENU

Served every Sunday between 12pm - 3pm

1 Course - £18 / 2 Course £22.50 / 3 Course £28

Children's menu available

To start...

Korean fried chicken, gochujang sauce, sesame seeds, pickled vegetables

Prawn and roast cherry tomato cocktail, sourdough bread, gem lettuce, Marie rose sauce (GFA)

Asian vegetable and noodle salad, smoked almonds, sweet and sour dressing (GF/VE)

Confit tomato, mozzarella, balsamic pickled red onion, pesto and garlic aioli (GF)

Roasts of the Day...

Roast Topside of Beef

Roast Pork Loin, Apple sauce and crackling

Roast Chicken with stuffing

All served plated with Yorkshire Pudding, Roasted Potatoes, Oven Roast Carrot, Seasonal Greens and Rich Pan Gravy

A side of Cauliflower Cheese and Proper Portion of Extra Gravy will be served to the table.

Something a little different...

Manor House Beef Burger, Grilled Bacon, Cheese, Homemade Tomato Relish and Skinny Fries

Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce

Squash and Sage Risotto (VE)

Main Event...

To finish...

Affogato-2 scoops of vanilla ice cream, espresso with almond biscotti (VE/GF)

Biscoff cheesecake, salted caramel, banana wafer

Sticky toffee pudding, vanilla ice cream (GF)

Vegan, chocolate mousse, raspberry textures (VE/GF)

(GF) = Gluten Free / (GFA) = Gluten Free Available on Request / (V) = Vegetarian / (VE) = Vegan

We take all dietary needs and special request with the upmost priority and will endeavour to deliver on these requests. In terms of serious allergies will do all that is possible to ensure the risk is minimised/removed, please note however our kitchen is multi use and we cannot remove risk.